

HERDADE
DA

Candeeira

LUCEAT LUX VESTRA

BARRO

Our vineyards feel the bright sun of Serra d'Ossa through the cork oaks of Herdade da Candeeira, that weave a mantle of lace light that embellishes and refreshes them. The art of winemaking and storing wine in clay dates back approximately 8,000 years. At Herdade da Candeeira, we embrace this tradition alongside modernity, incorporating the elegance and freshness that characterize these wines.

DOC ALENTEJO

RED 2020

VINIFICATION AND AGING

Nighttime harvest, followed by fermentation in a controlled-temperature stainless steel lagar, followed by a 20-month aged using an ancestral method in terracotta amphorae.

TASTING NOTE

Ruby color, with a prominent fresh earthy character in the aroma, and intense notes of fresh fruit. The palate is textured yet velvety and fresh.

ANALYTICAL DATA

Alcohol content	13,5%
Overall acidity	5,5 (+-1)
PH	3,5

LOGISTICS DATA

Bottle Weight (Kg)	1,28
EAN	5600965802531
ITF	85600965802537
No. Bottles/Box	3
No. Bottles/Pallet	396
Box Weight (Kg)	3,84
Box Volume (m3)	0,07
No. Boxes/Row	11
Nº Rows	12
Boxes/Pallet	132

